

Air Fryer Hasselback Potatoes: Crispy, Buttery, and Easy to Make

a show-stopping side dish that's crispy, buttery, and full of flavor



OVEN
375°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 4 medium Yukon Gold or Russet potatoes
- 3 tablespoons butter, melted
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon smoked paprika (optional)
- 1 teaspoon fresh rosemary or thyme (optional, for extra flavor)
- ... cup shredded Parmesan cheese (optional, for a cheesy finish)

How to Make Air Fryer Hasselback Potatoes:

1. Prep the Potatoes:

Wash and dry the potatoes.

Place each potato between two chopsticks or wooden spoons and slice thin, even cuts, stopping before the bottom so they stay intact.

2. Season the Potatoes:

In a small bowl, mix the melted butter, olive oil, minced garlic, salt, black pepper, and paprika.

Brush the mixture over the potatoes, making sure to get it into the slices.

3. Air Fry Until Crispy:

Preheat the air fryer to 375°F (190°C).

Place the potatoes in the air fryer basket and cook for 25-30 minutes, brushing with more butter halfway through.

4. Add Cheese and Serve:

If using Parmesan cheese, sprinkle it on in the last 5 minutes of cooking.

Garnish with fresh herbs and serve hot!

My Best Tips for Perfect Hasselback Potatoes:

Use chopsticks to guide your cuts - This prevents slicing all the way through.

For extra crispiness - Brush with butter twice during cooking.

Want cheesy potatoes? - Add shredded cheddar, gouda, or Parmesan in the last few minutes.

Make them spicy - Sprinkle with cayenne pepper or red pepper flakes.

What to Serve with Air Fryer Hasselback Potatoes:

Grilled steak or chicken - A hearty main course.

Crispy bacon and sour cream - A loaded potato twist.

A fresh green salad - For a balanced meal.

Dipping sauces - Try ranch, garlic aioli, or chipotle mayo.

FAQs:

DIRECTIONS

1. Prep the Potatoes: Wash and dry the potatoes.
2. Place each potato between two chopsticks or wooden spoons and slice thin, even cuts, stopping before the bottom so they stay intact.
3. Season the Potatoes: In a small bowl, mix the melted butter, olive oil, minced garlic, salt, black pepper, and paprika.
4. Brush the mixture over the potatoes, making sure to get it into the slices.
5. Air Fry Until Crispy: Preheat the air fryer to 375°F (190°C).
6. Place the potatoes in the air fryer basket and cook for 25-30 minutes, brushing with more butter halfway through.
7. Add Cheese and Serve: If using Parmesan cheese, sprinkle it on in the last 5 minutes of cooking.
8. Garnish with fresh herbs and serve hot!
9. My Best Tips for Perfect Hasselback Potatoes: Use chopsticks to guide your cuts - This prevents slicing all the way through.
10. For extra crispiness - Brush with butter twice during cooking.
11. Want cheesy potatoes? - Add shredded cheddar, gouda, or Parmesan in the last few minutes.
12. Make them spicy - Sprinkle with cayenne pepper or red pepper flakes.
13. What to Serve with Air Fryer Hasselback Potatoes: These potatoes pair beautifully with:
14. Grilled steak or chicken - A hearty main course.
15. Crispy bacon and sour cream - A loaded potato twist.

16. A fresh green salad - For a balanced meal.
17. Dipping sauces - Try ranch, garlic aioli, or chipotle mayo.
18. FAQs: Can I make these ahead of time? Yes! Slice and season the potatoes, then store in the fridge until ready to air fry.
19. Can I use sweet potatoes instead? Absolutely! Just adjust the cooking time to 20-25 minutes.
20. How do I store leftovers? Store in an airtight container in the fridge for up to 3 days. Reheat in the air fryer at 350°F for 5 minutes.
21. These : Air Fryer Hasselback Potatoes are crispy, buttery, and incredibly easy to make, making them the perfect side dish for any meal. Whether you're serving them for a casual dinner or a special occasion, they're guaranteed to be a hit!
22. Give them a try and let me know how they turn out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-hasselback-potatoes-crispy-buttery-and-easy-to-make/>